

Risk Management Options for Small and Less Developed Businesses

Samira SARTER
CIRAD

samira.sarter@cirad.fr

***ASEAN 2015: Strengthening the Regional Food Safety System.
A Regional Seminar-Workshop. 2-6 June 2014, SEAMEO BIOTROP,
Bogor, Indonesia***

Small and less developed businesses

- Businesses that because:
 - of their size, lack of technical expertise, economic resources,
 - or the nature of their work, encounter difficulties in implementing HACCP in their food business.

- The term “less developed business” refers to the status of the food safety management system and not to the number of staff or volume of production

Small and less developed businesses

- The concept of small businesses was defined on the basis of their qualities:
 - They serve local customers.
 - They have a limited share of the available market.
 - They are owned by one person or by a small group of people.
 - They are mostly owner-managed and independent of ownership by larger groups of companies.

Small and less developed businesses

- Small businesses and larger businesses lacking the ability to develop effective food safety management systems.
- Important contribution to the national food supply and important source of employment for local economies
- Strong impact on the health of local consumers and therefore national public health.

Case study in Madagascar

- Exported fruits (litchis) and spices (vanilla, cloves)
- Supporting projects (EU/EuropAid) for international assistance
- All stakeholders (farm, processing, export levels)
- To improve the quality of products exported to Europe
- To support local operators in implementing GHP/HACCP along the food chain

Case study in Madagascar: Vanilla process

- Production of 2000 tonnes/year (70% of total production)
- 80000 farmers (4% of the population)
- 80% produced in the North of the country (humid)
- 50% exported to USA; followed by France; Germany



GHP and HACCP implementation

- GHP and HACCP are recognized as efficient and useful tools for enhancing the safety of food products and providing adequate food safety assurance
- Codex HACCP system is the reference standard (7 principles, 12 steps for implementation)
- But SLDB face several barriers/obstacles for implementing GHP or HACCP

SWOT / Weaknesses of Internal factors

- A/ Implementation of a national policy:
- No strategy is defined for the implementation of GHPs and HACCP.
- No incitation or facilities exist for food industries for domestic market to implement GHPs and HACCP.

SWOT / Weaknesses of Internal factors

- **B/ Scientific understanding of risk:**
- Food safety management is not based on risk analysis.
- No support is given to research (risk analysis).
- Lack of risk analysis capabilities in regulatory agencies and official laboratories.

SWOT / Weaknesses of Internal factors

- **C/ Legislation and enforcement of legal requirements:**
- Food safety is not based on food business operator responsibility
- The legislation is fragmented and out-dated
- Poor control, enforcement and sanctions to assess compliance
- Lack of standards, specifications, directives, guidelines for food operators

SWOT / Weaknesses of Internal factors

- D/ Strength of public authorities:
- No leading infrastructure for implementation of GHPs and HACCP
- Confusion and duplication in responsibilities of the various agencies involved in food safety management at central and local levels
- Lack of expertise, resources, budget and equipment for public agencies

Case study in Madagascar: Vanilla process

Evaluation

Existing level of GHPs

Needs of strengthening

Premises and workers practices/knowledge

Technical supports

Obstacles

Additional cost (no support)

Local infrastructure

Training , awareness

HACCP-based approach

Hazard analysis (microbes and mycotoxins)

Evaluation: Farmers-Processors-Exporters

Develop specific Guides to GHP

Training and consultation with official authorities



GUIDES ADVANTAGES

HACCP based-approach

Target safety and quality criteria

Support from international consultancy

Integrated approach (farmers, processors, exporters)

Collective guidelines

Implementing GHP

Case study in Madagascar: Vanilla process

- Compliance with International standards:
- Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs
- FAO & WHO. 2003. *Recommended international codex of practice. General principles of food hygiene, CAC/RCP 1 - 1969, Rev. 4-2003, including "Annex on HACCP System and Guidelines for its Application"*.

Curing process of Vanilla

Harvest of green beans

Grading

Killing

Sweating

Drying

Conditioning

Storage

Farmers

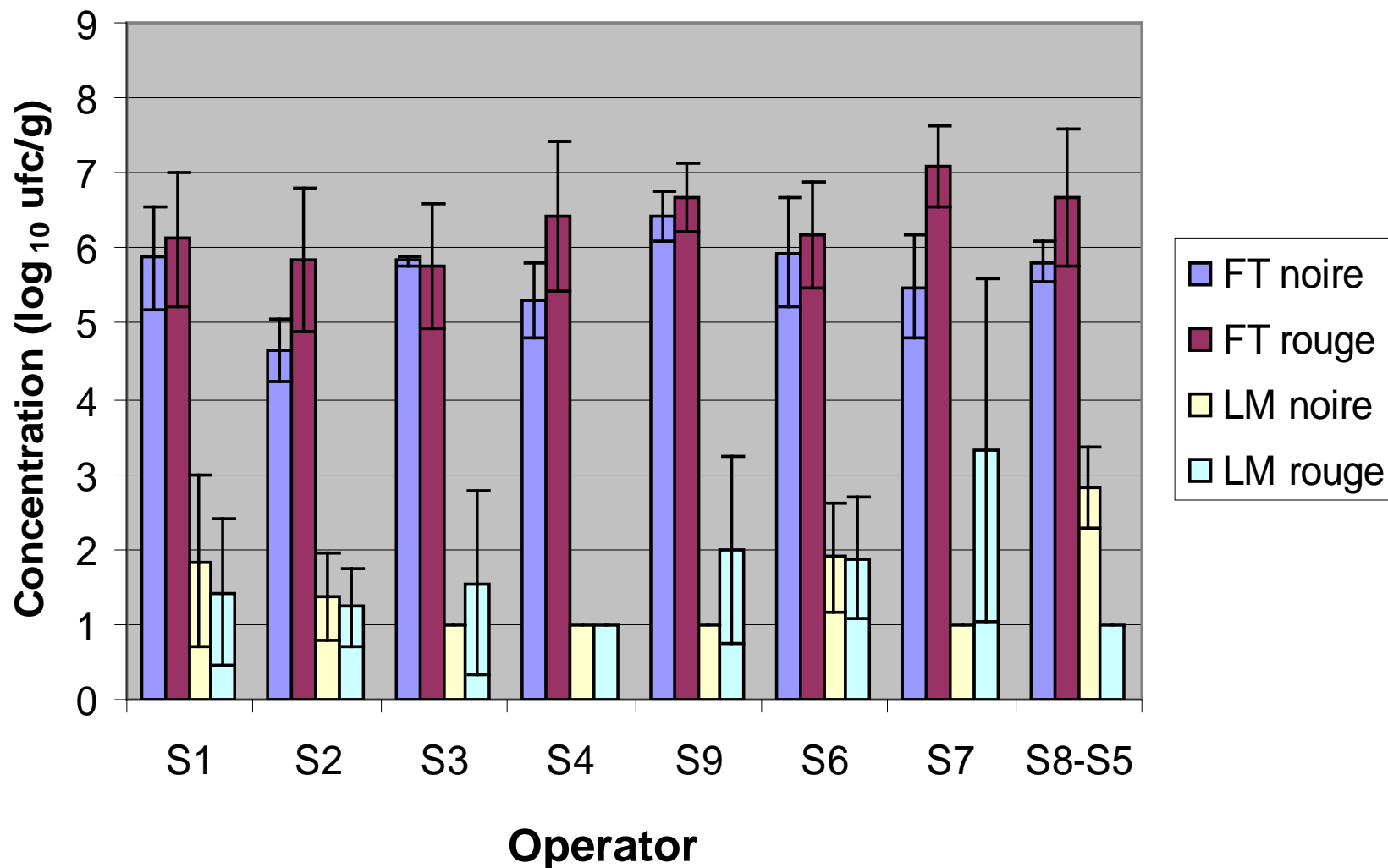
Processors

Exportaters



6 months

Microbiological analysis Vanilla



HACCP-based approach

- Hygiene/cleaning for premises, personal, equipments
- Flow diagramme: conditions for each step from farmers to exporters
- Targetting safety and quality requirements
- Identification of CCP
- CCP control: causes, preventive measures, method of surveillance, corrective actions
- Technical sheets for some CCP: simple and demonstrative

HACCP-based approach

- Consultations with the stakeholders
- Training of the operators:
 - Presentation of the HACCP-based approach,
 - Presentation of the microbiological results
 - Objectives and utilisation of the guides
 - Document to initiate a dialogue with official authorities (control)
- Training to hygienic practices (microbial contaminations, quality requirements...)

Conclusion

Farm



Table

- Guides to hygienic practice, codes or standards**
- **Government approved (compliance with law)**
 - **Professional /industry associations**
 - **Simple presentation/language**
 - **Simple recording**
 - **Flexibility to fit the needs of SLDB**
 - **Sector-specific (bakery, spice...)**
 - **Easy and large distribution**